

PRD606WESG

60-INCH DUAL-FUEL PRO GRAND® RANGE WITH STEAM AND DOUBLE GRIDDLE

PROFESSIONAL SERIES, COMMERCIAL-DEPTH, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ - 4 ExtraLow® burners for simmering, melting, or holding long durations
- ★ - ExtraHigh Star® Burner—22,000 BTUs of power for searing or boiling
- ★ - Hydraulic SoftClose® hinges prevent slamming for ultra smooth closing
 - Non-stick, 2 zone griddle with even heating across the entire surface
 - Steam and Convection: Enjoy the ease of thawing, keep warm, reheating
 - Spacious 5.7 cu. ft. oven accommodates full-size commercial sheet pans

TECHNICAL DETAILS

| | |
|-------------------|-----------------------------|
| Circuit Breaker | 50 A |
| Volts | 240 / 208 V, 60Hz 4 Wire |
| Energy Source | Gas and Electric |
| Plug Type | 240V-4 prong; 14-50P |
| Power Cord Length | 65" (1,651 mm) |
| Gas Supply | 3/4" |

WARRANTY

| | |
|---|--------|
| Limited Warranty, Entire Appliance, Parts and Labor | 2 Year |
|---|--------|

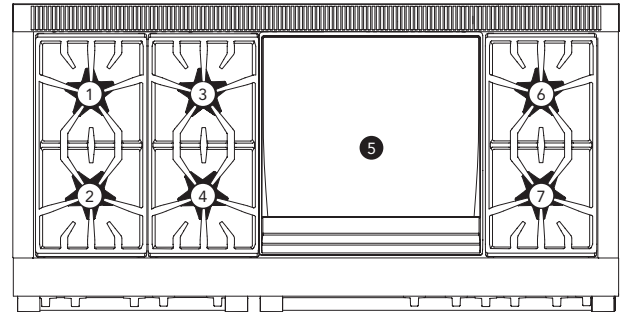
SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

DIMENSIONS & WEIGHT

| | |
|--------------------------------------|--|
| Overall Appliance Dimensions (HxWxD) | 35 3/4" – 36 3/4" x 59 15/16" x 27 7/8" |
| Required Cutout Size (HxWxD) | 35 3/4" – 36 3/4" x 60" x 24" – 25 1/8" |
| Net Weight | 590 lbs. |

★ THERMADOR® EXCLUSIVE

RANGETOP



| | |
|--|---------------------|
| Total Number of Cooktop Burners | 6 + Double Griddle |
| 1 – Power of Back Left Burner BTU | 12,500 and XLO |
| 2 – Power of Front Left Burner BTU | 22,000 and XLO |
| 3 – Power of Back Center Burner BTU | 12,500 |
| 4 – Power of Front Center Burner BTU | 18,000 |
| 5 – Power of Center 24" Dual Zone Electric Griddle | 3,260 W (6-Pass 2x) |
| 6 – Power of Back Right Burner BTU | 15,000 and XLO |
| 7 – Power of Front Right Burner BTU | 18,000 and XLO |

OVEN

| | |
|--|--------------------------------------|
| Oven Capacity (Lg / Sm) | 5.7 / 1.6 cu. ft. |
| Cooking Modes – Large Cavity | |
| Bake, Convection Bake, True Convection, Convection Roast, Roast, Convection Broil, Broil | |
| Cooking Modes – Small Cavity | |
| Proof, Keep Warm, Steam Programs, True Convection, Slow Cook, Defrost, Reheat, Steam Convection, Steam | |
| Sabbath (Lg / Sm) | Yes / Yes |
| Self-Clean (Lg / Sm) | Yes / Yes |
| Telescopic Rack(s) (Lg / Sm) | 3 / 0 |
| Interior Lights (Lg / Sm) | 2 / 1 |
| Bake Power (Lg / Sm) | 2,000 W / NA |
| Broil Power (Lg / Sm) | 4,000 W / NA |
| Convection Power (Lg / Sm) | 2,750 W / NA |
| Steam Bowl Element | 1,800 W |
| Steam Convection | 2,750 W |
| Warming Drawer | 0.8 cu. ft. Low, Med, High, 550 W |
| Home Connect™ (Wi-Fi Enabled) | Yes, Large Oven Only |
| Lg Cavity Interior Dimensions (HxWxD) | 16 1/4" x 28" x 21 1/2" |
| Lg Cavity Usable Dimensions (HxWxD) | 12" x 25 3/8" x 19 1/2" |
| Sm Cavity Interior Dimensions (HxWxD) | 10 1/4" x 14 1/4" x 17 3/8" |
| Sm Cavity Usable Dimensions (HxWxD) | 9 5/8" x 12" x 16" |

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ACCESSORIES (INCLUDED)

3 Telescopic Racks, 1 Sm. Std. Rack, Multi-Point Meat Probe, 1 Griddle Plate, 1 Grease Tray, 1 Steam Pan, 2 Lg Broil Pan, Island Trim

ACCESSORIES (OPTIONAL)



PWOKRINGHC
Wok Ring



PA12CHPBLK
Chopping Block / Cutting Board



PAGRIDDLE
Professional Griddle, Sits on Top of Grates Over 2 Star Burners, High-Release Coating



PA24CVRR – 24" Griddle Cover



PA60WLBG
7" Low Backguard*



PA60WTKG
Toe Kick



PAKNOBLUWG
Metallic Blue Knob Kit



PALPKITDGW
LP Conversion Kit, Pro Grand Dual Fuel Models with 4 and 6 Burners



CSRACKH
Wire Rack



CS2XLH
Cooking Pan, Full Size, 1 5/8" Deep



CS2XLPH
Perforated Cooking Pan, Full Size, 1 5/8" Deep



CS2LH
Baking Tray, Full Size, 1 1/4" Deep



CS1XLH
Cooking Pan, Half Size, 2 1/2" Deep



CS1XLPH
Perforated Cooking Pan, Half Size, 1 5/8" Deep

PAALTKITGW

High Altitude Kit, Natural Gas Pro Grand Ranges, 5,400 ft. to 10,200 ft.

Contact Customer Support

High Altitude Kit, Gas or Dual-Fuel Pro Grand Ranges Connected to LP Gas, 10,000 ft. to 10,200 ft.

*Models PCG305xx, PRD305xx, PRD606xx, PRG305xx, PRG304xx and PRD304xx are suitable for 0" rear clearance to combustible surfaces. All other models: when using the included Island Trim a minimum 6" (152 mm) rear clearance is required to a combustible surface. When installing against a combustible surface, a Thermador® Low Backguard is required for a 0" rear clearance to the combustible surface. A Thermador Low Backguard must be purchased separately. A rear clearance to a surface covered in a noncombustible material (metal, ceramic tile, brick, marble, or stone) is 0" when using the included Island Trim. Clearances of less than 6" (152 mm) should be approved by the local codes and/or by the local authority having jurisdiction. Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

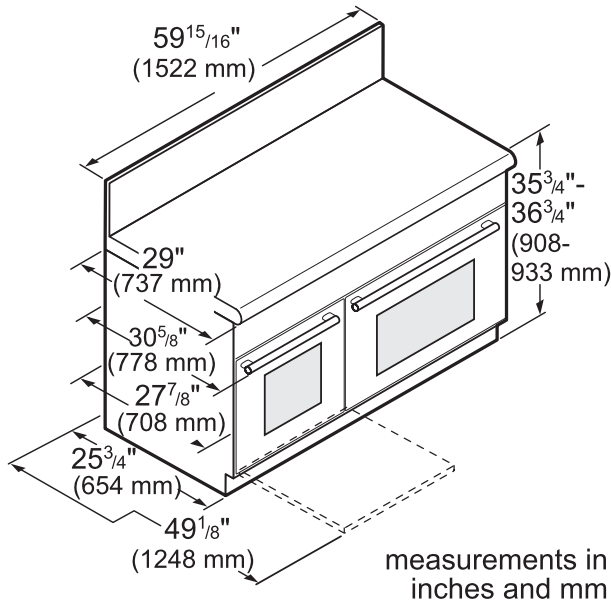
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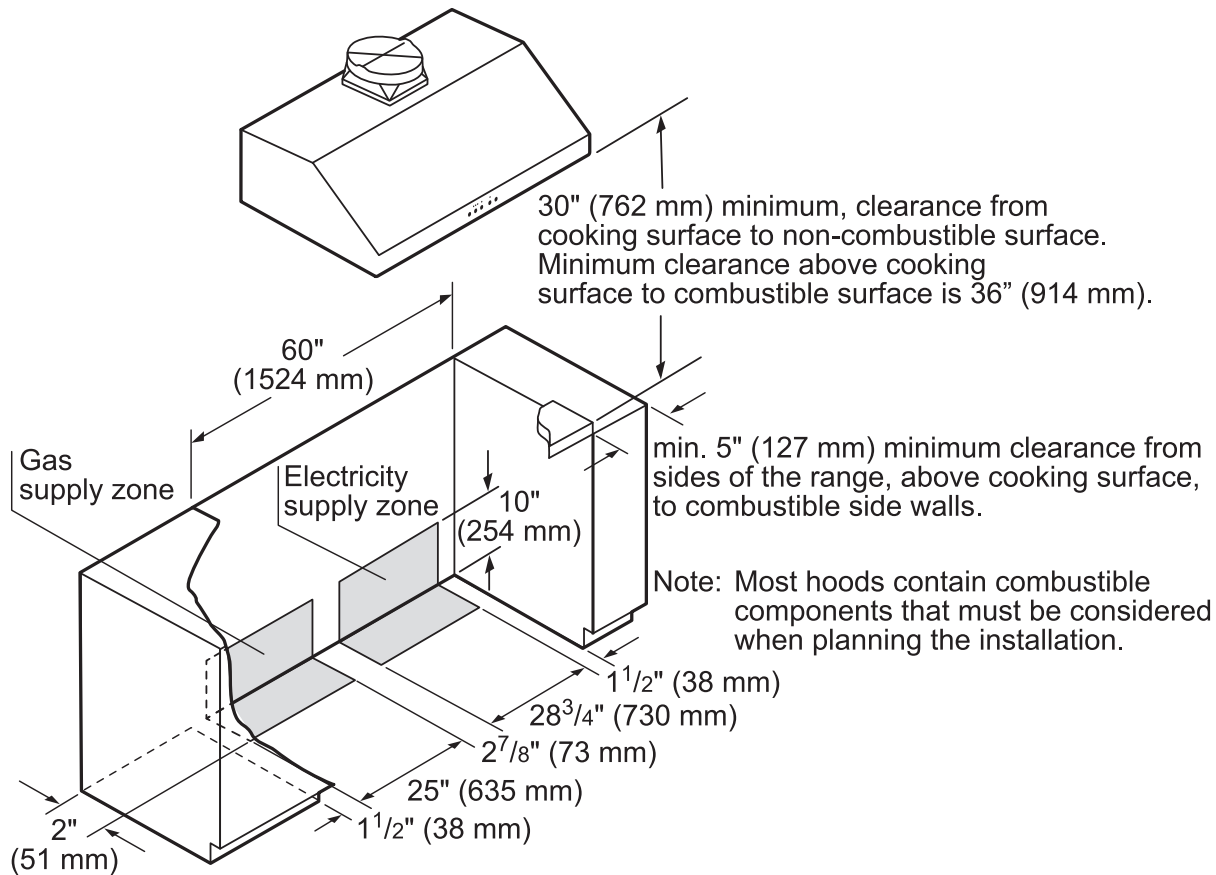
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60-INCH RANGE DIMENSIONS



60-INCH RANGE CUTOUT DIMENSIONS



measurements in inches (mm)

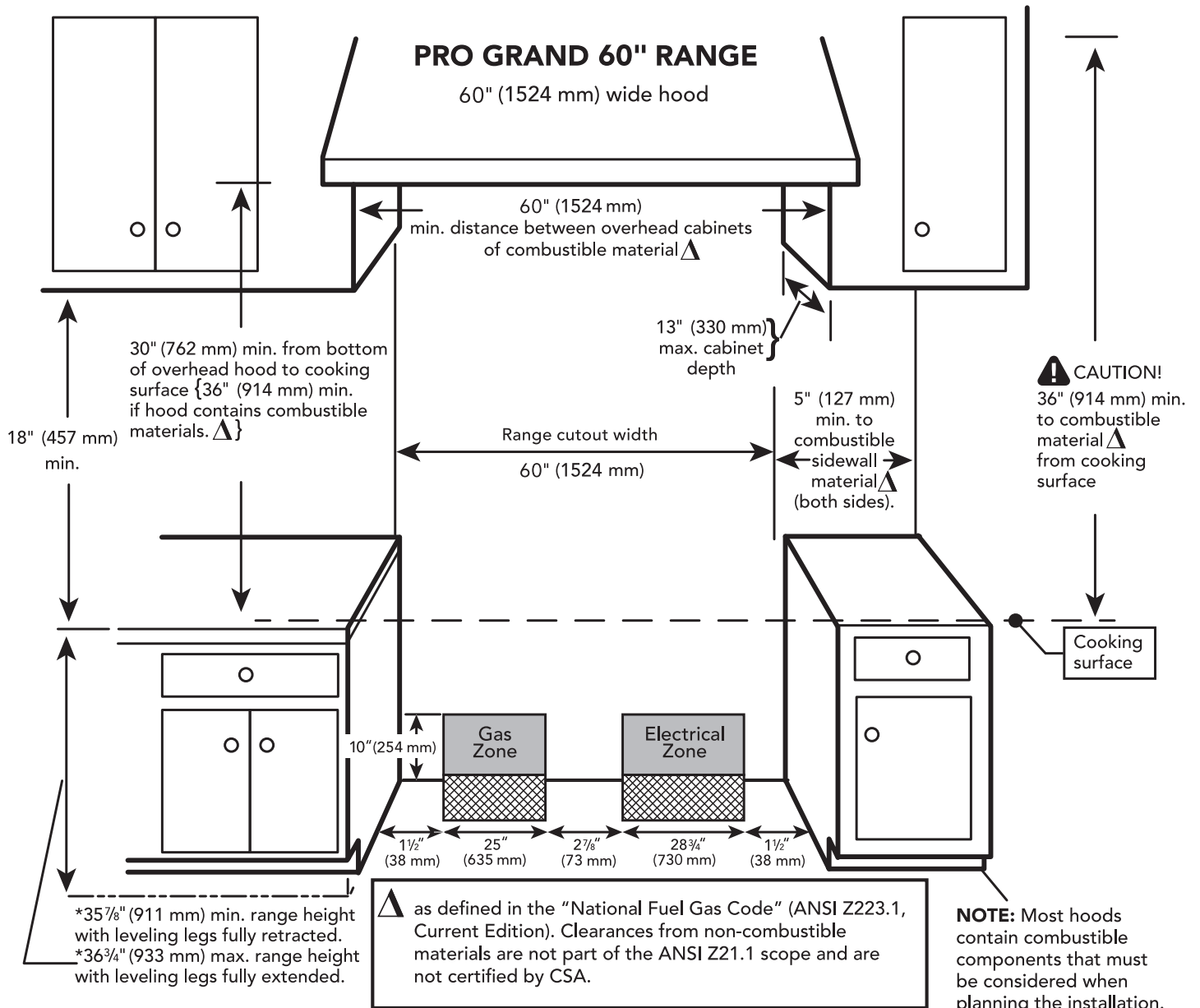
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60-INCH RANGE CUTOUT DIMENSIONS



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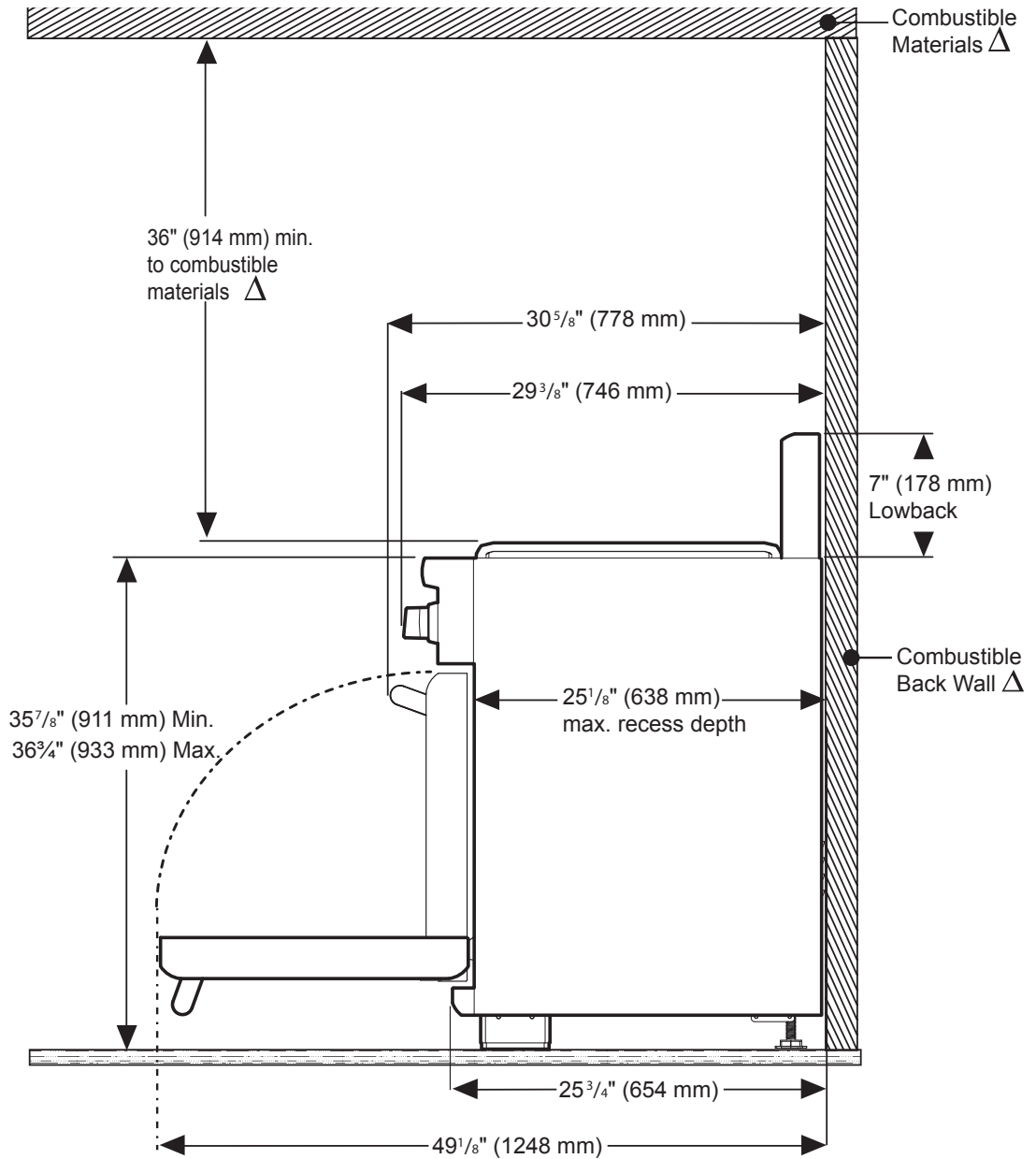
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60-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "LOW BACK"

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

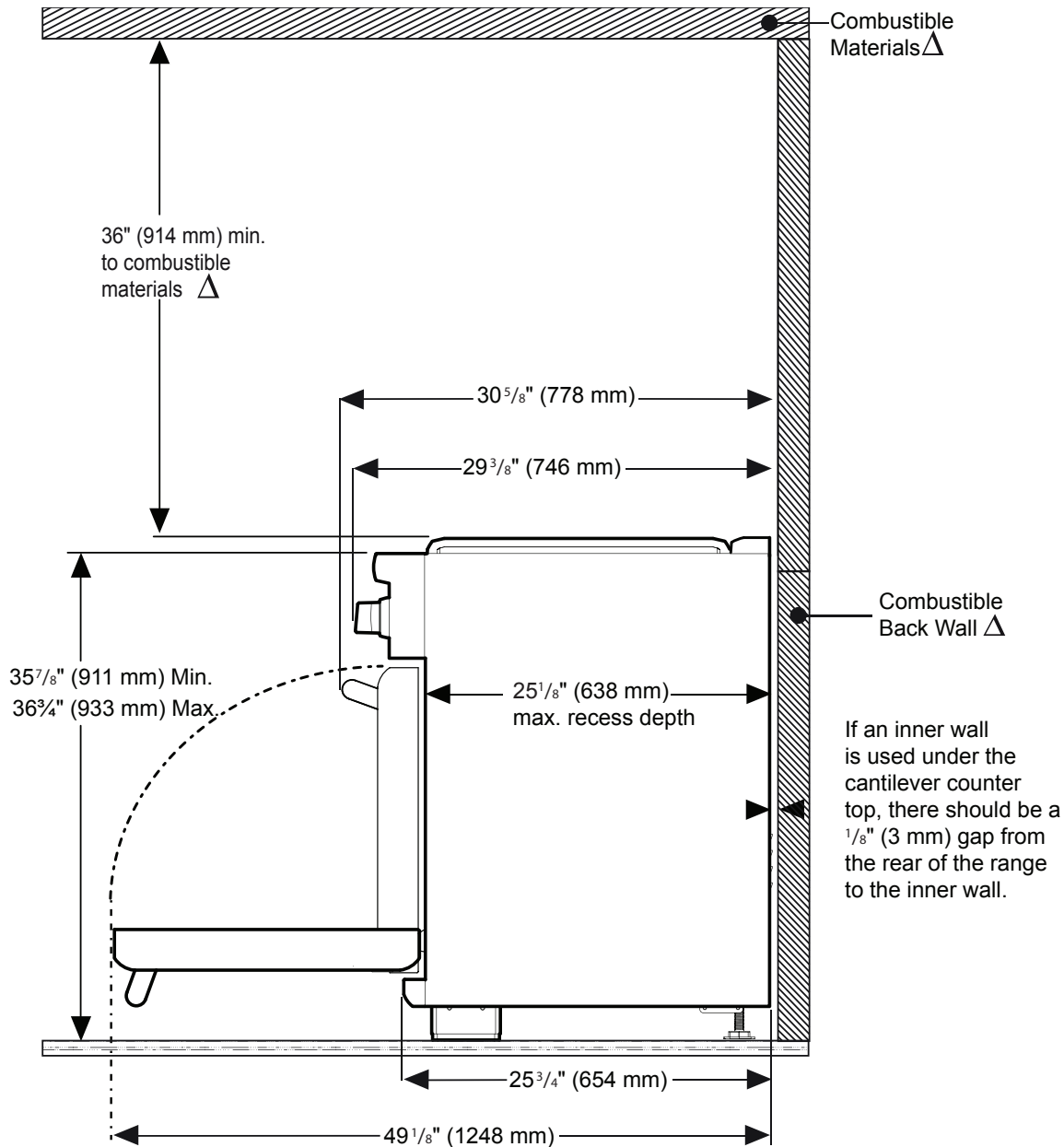


△ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA.

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60-INCH RANGE DIMENSIONS AND CLEARANCE REQUIREMENTS WITH "FLUSH ISLAND TRIM"



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These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.